



Food Safety Tips for Handling Eggs at Easter

- **Consider** using plastic eggs for the Easter egg hunt instead of hard-boiled eggs.
- **It is safer** to treat colorful hard-boiled Easter eggs as disposable decorations, not food.
- **If you do use real eggs** as part of your family's Easter tradition, follow these simple safety measures to help keep dyed Easter eggs safe to eat:

- 🥚 Wash hands thoroughly with warm, soapy water before handling the eggs.
- 🥚 Eggs should be cooked until the yolks and whites are firm.
- 🥚 Cool eggs quickly, either under cold running water or in an ice bath.
- 🥚 When coloring eggs, use a food-safe dye.
- 🥚 Do not decorate, hide, or eat cracked eggs.
- 🥚 Refrigerate eggs (41° F or below) until you are ready to hide them.
- 🥚 Choose hiding places with care, avoiding areas where the eggs could come in contact with harmful bacteria or chemicals.
- 🥚 Refrigerate immediately after hunting eggs; discard eggs that have been out of the refrigerator for more than two hours.
- 🥚 Hard-boiled eggs held at 41° F in the refrigerator may be kept up to seven days.